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Explore the Food Culture of Niigata



Donabe Don
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President / Publisher
Terriya Shiosaki

Editor-in-Chief
Mariko Komatsu

Assistant Editor
Kazumi Aoki

Writer
Stacy Smith

Photo Editor
Susan Sprout

Art Director
Krisan Yamada

Editor
Japan Today

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40 Exchange St., #1000
New York, NY 10005
TEL: 212-631-9970
FAX: 212-631-9960
www.chopsticksny.com
For Advertising info
TEL: 212-631-9970
E-mail: ny@chopsticksny.com

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Enjoy Japan's Regional Dishes in NY

Japan has countless regional specialty dishes developed via diverse climate, geographical features, and cultures attached to historical local government during feudal times. Some of the regional flavors are available to enjoy in New York City. Here are some of Japan's local food you can savor without flying.



Iwate Prefecture Morioka Reimen @ Yakitori Futeago

Literally meaning "cold noodles," ramen was originally brought to Japan by Korean immigrants, and in the city of Morioka in Iwate Prefecture, it was developed into a unique style, which is now enjoyed as Morioka ramen in New York. Yakitori Futeago serves the Morioka ramen as an accompaniment of their yakitori (Japanese-style barbecue). "Morioka ramen has thicker and more chewy noodles than original Korean ramen, so you can eat it with chopsticks," says Mr. Juniper Sakai, manager of the restaurant. Its cold tonjiru (bonito) based broth is made by screening ingredients for 8 hours to give a rich, umami-rich taste. "They top it with sliced daikon radish, so even if it melts after a few minutes, the broth will never be diluted."

Yakitori Futeago
107 W. 17th St., New York, NY 10011
TEL: 212.645-6125 | www.yakitorifuteago.com |  



Fukuoka Prefecture

Motsu Nabe Hot Pot @ Hakata Tendon

Like tonkotsu ramen and yakiniku (spicy cold soup), the Hakata district in Fukuoka City is home to many regional dishes. Hakata Motsu Nabe is one of them. It is a hot-pot dish that features hakata (pork or beef intestine), an abundance of Chinese chives, and cabbages in dashi broth. Unlike other nabe hot-pot dishes that use a clay pot, it is cooked in a stainless pot. If you would like to try authentic Hakata Motsu Nabe, head for **Hakata Tendon** in the West Village. Their matsu nabe is so-clean and full of umami, and it's absolutely nutritious with vegetables and collagen-rich hakutan. Even after you finish savoring all the ingredients, don't forget to enjoy the broth that still has lots of flavor.

Hakata Tendon
47 Grove St., New York, NY 10014
TEL: 212.645-3639 | www.hakata-tendon.com |  



Yamaguchi Prefecture

Kawara Soba @ torbei

It was fairly recent when New Yorkers became able to enjoy this unique noodle dish from Yamaguchi Prefecture. **Torbei** in Park Slope, opened last year, started serving it for the first time in New York. Chi-soba (green tea noodle) is grilled on top of leaves (to tile for roofing) topped with shredded egg omelet, seared beef, and foie, lemon and miso (wasabi) (grated with red pepper) and served with wasabi. First, you drink soba and toppings into the soup and enjoy it. Lick your aqueous tendon juice directly over the noodles and dig in with chopsticks. The bottom of the soba noodles is quite crispy so you can taste two different textures and styles in one dish!

Torbei
230 5th Ave., Brooklyn, NY 11215
TEL: 718.402.4554 | www.torbei.brooklyn.com |  

*Original torbei soba used actual leaves for grilling, but today the leaves-shaped grill pan is used.





Tokyo

Negi Toro e Ushiwakamasa

Tokyo is now a cosmopolitan city and offers countless kinds of food, but it has its own regional dishes as well. Formerly called fugu until late 19th Century, Tokyo's most famous regional food is Edomae-sushi. There are many sushi restaurants that serve Edomae-sushi in New York, but you should go to Ushiwakamasa in Chelsea to never Negi-Toro, a sushi roll with scraped fatty tuna and scallions. The dish was first served at Kintomo Sushi (which no longer exists) in Tokyo in 1968 and Chef Hideki Kubota in Ushiwakamasa was an apprentice of the sushi master who invented Negi-Toro.

Ushiwakamasa

102 W 21st St, New York, NY 10011

Tel: 212-620-5842 | www.ushiwakamasa-newyork.com |

Gifu Prefecture

Hoba Yaki e KAIKAGETSU NYC

Gifu is one of the few landlocked prefectures in Japan, and it has developed regional dishes with ingredients sourced from the mountainside. Hoba Yaki is a typical local dish in Gifu, more specifically the Hida region. Vegetables, mushrooms and wild-farmen Hida beef are grilled in a special miso paste atop hoba (magnolia leaf). Mouthwatering aroma from the leaf gently spreads while grilling, and fat from the wagyu beef blends perfectly into the miso paste. The miso paste is made with red miso, scallions, grilled scallion, sesame oil, and some secret seasonings. You can enjoy Hoba Yaki at KAIKAGETSU NYC in the Lower East Side. "Well marbled Hida wagyu goes great with miso, but it's tasty if you just grill miso on hoba" - explains Chef Tatsuya Ishibashi. It's fun to watch it grill on the table and experience with all five senses.

KAIKAGETSU NYC

142 Bedford St, New York, NY 10003

Tel: 646-446-0800 | www.kaikgetsunyc.com |



Osaka

Takoyaki e Oshibana x Medetia

Takoyaki (ball-shaped dough with octopus) is probably the most beloved Japanese vendor food in New York. Originally spawned in Osaka, it is widely available in Japanese restaurants, and at takoyaki today. Oshibana x Medetia in the West Village is where you can watch takoyaki balls being cooked and enjoy them fresh off the grill. They also serve Okonomiyaki (Japanese style savory pancake with cabbage and premix (usually pork or shrimp).

Oshibana x Medetia

230 E 16th St, New York, NY 10003

Tel: 646-446-3438 | www.oshibana.com |



Featured Region: Niigata Food Culture Embraced by Snow

Chopsticks NY is going to shed light on Japan's regional food culture in a couple of upcoming issues, one region at a time. The first of this Regional Food series focuses on Niigata Prefecture. Located about 150 miles north by northwest of Tokyo and facing the Sea of Japan, this crescent shaped prefecture is known for its snowy climate, well-depicted in the novel *Snow Country* by Nobel Laureate Yasunari Kawabata. Blessed with mountains, rich soil, the ocean and a long, snowy winter, Niigata has developed a distinct food culture that we will share here.

Premium Rice and Sake

Niigata is one of the snowiest prefectures in Japan with three meters (about 10 feet) of snowfall every year. But how does the climate affect Niigata's food culture? Pristine snowmelt helps the rice to grow well, making it the number one rice-producing prefecture in Japan with 611,700 tons per year as of 2017. Not only is the amount of rice that Niigata produces amazing, but also its quality is outstanding. The Koshihikari variety developed in Niigata is known as one of Japan's best rice varieties for its fluffy texture, even sheen and slight sweetness.

Having an abundance of rice and quality water is ideal for brewing sake, making it one of the top three sake-producing prefectures in Japan. In Niigata, there are more breweries than in any other prefecture, and almost all of its 50 producers are microbreweries over 100 years old. The region's snowy, long winter allows for slow-brewing of sake at steadily low temperatures, which contributes to producing tasty sake characterized by dry, bright, crisp and refined features that



Wasabi Roots:
Wasabi root is available in grocery stores in New York and some restaurants serve dishes made with it.



have been favored by locals. Many Niigata sake brands are available in New York, including the highly popular Kikusui, Kubota and Hakkaisan. If you want to immerse yourself in the beauty of Niigata's sakes, the place to go is the "Sake no Jin," an annual sake festival held in Niigata that serves 500 varieties of sake made in Niigata. This two day March event attracts over 140,000 people.

Niigata also makes the most rice snacks in Japan, boasting more than half of the country's production. Depending on their sizes and shapes they can be called senbei, shiki or cracker, but they are all rice crackers enjoyed nationwide.



Senbei: a flat, disk-shaped rice cracker. Seasoned with seaweed and savory soy sauce and crispy texture. Chawanmushi no Pito-Pito Senbei made in Niigata is super popular among nationwide in Japan.

Surf and Turf Harvests

Niigata also has an abundance of ocean harvests thanks to its long coastline facing the Sea of Japan. Fish like fluke, squid, sea bream, long crab, yellowtail, angler fish and precious nodoguro are grown in cold water and tend to have fatty flesh and a refined taste. Other regions' ingredients and food cultures were also brought to Niigata via Kitanemubus, a domestic ship trade prosperous until about 150 years ago that stopped at several fishery towns in Niigata. This exchange made Niigata food culture even richer.



Sakes from Niigata are: (left) Kishu Daiginjo by Asahi Kura, (center) Kizuna Daiginjo by Kizuna Brewery, and (right) Shinsenjukuru Junmai by Moyan Sake Brewing Co., Ltd.

The Shinano River is Japan's longest, and it cuts through the region bringing rich soil there. Naturally it produces fruits and vegetables, and some notable bounties are strawberries, cherries, pears, grapes, watermelons, persimmons, soy beans and lotus roots.

It is not an agricultural produce but you can't overlook Karumori, a fermented and aged red pepper seasoning that originated in the Myoko area of Niigata. In the olden days, red pepper was salt-cured and then spread on snow during the winter, where exposure to the sun made it milder. Then the snow dried pepper was grated and mixed with yuzu, salt, and koji for fermentation and aging. Karumori is indispensable to Niigata people who enjoy it by adding it to hot pots, ramen and many other dishes for a kick and to boost umami.

Showcasing the Flavors of Niigata in New York

On January 11th, an event and reception, showcasing the flavors of Niigata was held at The Avenue at Park Avenue Winter (www.parkavenue.com). At the event, the Governor of Niigata Prefecture, Hisaya Hosomoto, gave a presentation presenting the prefecture's food culture. Chef Zensai Yamamoto, Executive Chef of Park Avenue Winter, shared his thoughts about Niigata produce and served various dishes made with ingredients and seasonings from Niigata. These courses included Niigata Hanpen made with bonito, persimmon, yuzu, snow, aged miso and soy sauce, and Shigoku Anpon featuring Koshihikari rice and snow, aged miso. Sakes from the region were also served while guests enjoyed Niigata ingredients new to the U.S. audience.



Check Out Niigata Flavors at Shimbashi 49

You can enjoy Niigata food and sake in New York without traveling all the way to Japan! Shimbashi 49 in Midtown is a store offering flavors from Niigata Prefecture. They carry a selection of sakes, foods and snacks, allowing you a small peak into the great Niigata has to offer.

TEL: 212-488-3636, New York, NY 10007
TEL: 212-488-3889

Notable Niigata Local Dishes

Tofu Chazuke

In just hours, harvested from the sea of Japan in several areas, tofu with piping hot dashi broth or green tea. To serve, pour the broth or tea over the tofu and mix. Originally invented in the fishery city of Echizen-cho, Tofu Chazuke can now be made with raw rice, grilled rice, and even raw marinated rice.



Wagyu Meshi

Wagyu refers to a cedar wood-beef base, and Wagyu Meshi literally means "rice in the soup." Rice cooked with dashi is placed in the soup and topped with grilled anchoa shira (salmon roe) and other ingredients. It is steamed right before being served.

Tare-kotsu Don

This delicious dish features a rice dipped in a tan (soy) base. The pork is braised with perilla, deep-fried and then dipped in sweet and savory sauce before being served over rice. The sauce is drizzled over it for more flavor.



Nigepi Jiru

This soup dish is seasoned with a variety of Niigata surf and turf flavors, such as salmon (Japanese beef), eel, octopus, lotus roots, ginkgo nuts, salmon, flour, shishito and more.



Sase Dango

This sweet is made filled with red bean paste that is layered with young green tea and wrapped in a banana leaf. It is believed to have been enjoyed in the region since the 16th century.





This Gourmet Sushi Set consists with 12 pieces of sushi, a hand rolls, miso soup and wasabi sauce and matcha ice cream is offered at a total price of \$60 after 4 pm on weekdays and \$70 on weekends.



Assorted hand-rolled spicy tuna, salmon and avocado and decorated with sweet and savory soy sauce. This dish is a must-try.



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catering day



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58 Rockefeller Plaza, Concourse Level, New York, NY 10112
212. 512.0209 | www.blueribbonsushibar.com
Mon-Fri: 11 am-9:30 pm Sat & Sun: 11 am-2 pm

Blue Ribbon restaurants have been an institution in New York for more than two decades, and the newest in the Rockefeller Center Sushi Bar. Offering both eat-in and take-out, this location is perfect for office workers, tourists and passersby, especially on weekends when not much else is open in the area. There are a host of daily specials, such as the Crispy Rice Spicy Tuna with sushi rice molded and fried before being topped with tuna, avocado and eel sauce. Another must-try is the Hako Sushi, box-pressed variation of salmon, tuna, eel and yellowtail with yuzu pepper. But sushi lovers cannot miss the Omakase Set that allows you to choose either sashimi or sashimi or a combination of both for only \$70. Also, if you come after 4 pm on weekdays or weekends, you can enjoy Omakase Sushi Set for \$50. Non-sushi options abound as well, such as the customizable Bento Box. For this you get to pick any three kitchen or sushi bar appetizers to go with rice or noodles and miso soup. Thanks to the diversity, you can come every day and enjoy a new combination!

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Two kinds of wagyu are served at Macoron, and both are top-quality JAS and A4 rations in Japanese beef grading system. Chef Okano handpicks the wagyu and slices it himself for the best texture and flavor, and she cooks it right in front of her customers to serve at its best.



Signature appetizer ramen is composed of house-made pale (soft skin) ribs from Nakada shop, finely ground wasabi and served with a dash of grated wasabi. Enjoy layers of flavors and textures spread in your mouth.

Atmosphere by Barbara Bevilash

Shabu Shabu Omakase Embraces the Essence of Japanese Cuisine Shabu Shabu Macoron

45 Delancy St. (bet. Allen & Mulberry Sts.) New York, NY 10002
TEL: 212-625-5220 | www.shabushabuomakase.com
Mon, Wed, Sun. Reservations available at 11:30 pm and 1:30 pm (Reservations only)

Recognized as a World Heritage, Japanese cuisine has a long history and profound cultures developed for centuries, and accordingly it cannot be understood just by eating sushi and ramen. **Shabu Shabu Macoron**, produced by LSS's noodle house, cocoron, strives to spread the beauty of Japanese culture through their omakase course featuring shabu shabu. Chef Miko Okano helms the eight-person counter and this intimate setting allows customers to sit opposite Chef Okano and watch her create the \$128 tasting menu. It begins with a complimentary amuse-bouche and sake before moving on to the course that includes the main showcasing of Kigahima and Miyazaki Beef. Both have plentiful marbling, providing a rich taste and melt-in-your-mouth texture. "Wagyu's specialty is marbling, but I choose the one with more red meat because it has more umami component," she says. Shabu shabu pot comes with pork belly and chicken mouthball, vegetables, and mochi dumplings, so it's enough to make you full, but she kindly adds more according to your needs. Also, her cooking style focuses on homemade ingredients and freshly cooked dishes, such as homemade yuba topped with umi and grated wasabi made right in front of you. She tweaks some dishes occasionally, so you will always find something new there.



Chashu ramen always stays traditional, as it's made with pork belly making it perfect with the soup. Also, an exquisite house-made miso (bamboo shoot)

Opened last December in Midtown East, **Bou Ramen** is a brainchild of two ramen aficionados who are passionate about creating genuine Japanese ramen bowls. Taka Terashita, who also owns Kau Ramen in Flushing, and Shintaro Yamada, a former food distributor, pursue the ultimate flavor day and night. They handcraft soup, sauce, and toppings to create a perfect balance with their custom-made noodles. Bou uses three types of soup base: tonkotsu, chicken & fish, and kelp & mushrooms, and three types of noodles: straight (specially made for tonkotsu soup), thin egg noodles, and thick noodles without egg. "We are very particular about noodle's 'koshi', a firm texture like al dente pasta. Japanese love the koshi, and we want to be true to that tradition," says Taka. To savor their ultimate craft ramen, try Toshitsu Ramen. The firm, straight noodles capture light yet flavorful soup, and you can enjoy the umami spreading throughout your mouth. If you love a kick, go for Bou Chik Ramen, and if you are inclined to a light taste, you would love Ma Shio Ramen made with premium salt sourced from the Seto Inland Sea.



Where to Enjoy Omakase Sushi Under \$100 in Manhattan

The data presented here was updated on February 15.

It was only a few years ago that Omakase Sushi started burgeoning and now it's everywhere. But due to the nature of high end sushi, it usually costs over \$100, especially in Manhattan. Here we share the restaurants that offer affordable Omakase Sushi.

Blue Ribbon Sushi Imago (S\$5)
587 Orchard St., New York, NY 10003
TEL: 212-468-0404
www.blueribbonsushirestaurants.com

Blue Ribbon Sushi Bar (S\$12)
33 Rockefeller Plz., New York, NY 10012
TEL: 212-807-2004
www.blueribbonsushi.com
Tues after 6pm on weekdays and all day on weekends

Blue Ribbon Sushi Bar (S\$12)
Inside Hudson Bars at Brookfield Pl.
225 Liberty St., New York, NY 10007
TEL: 212-798-0808

BondST (S\$6, 140)
6 Bond St., New York, NY 10013
TEL: 212-777-2500
www.bondstrestaurant.com

Basaku (S\$60, 150)
210 E. 5th St. New York, NY 10003
TEL: 212-473-8827 | www.basakync.com

Miyazaki (S\$5)
620 E. 46th St., New York, NY 10009
www.miyazaki.com

Momokawa (S\$13)
1466 1st Ave. New York, NY 10075

TEL: 212-256-0423
www.momokawync.com

Miyasaki (S\$6)
630 E. 6th St., New York, NY 10009
www.miyasaki.com

Nara Sushi (S\$15)
115 E. 57th St., New York, NY 10022
TEL: 846-666-0061
www.narasushi.com

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Succu Yokots (\$85, \$100)

199 E. 3rd St., New York, NY 10009
TEL: 665-478-8100 | www.succuyokotsu.com

SenTei (\$45, \$55)

128 1st Ave. New York, NY 10003
TEL: 212-995-5278 | www.senteinyc.com

Shinten (\$55)

44 Bowery, New York, NY 10003
TEL: 347-688-5486
www.boweryshinten.com

SUGARFISH Flotilla (\$63)

38 E. 20th St., New York, NY 10003
TEL: 347-725-8300 | www.sugarfishsushi.com

SUGARFISH Soko (\$63)

262 Spring St., New York, NY 10002
TEL: 212-817-7161 | www.sugarfishsushi.com

Sushi by You (\$50)

132 W. 47th St., New York, NY 10036

TEL: 917-348-5737

www.sushibyyou.com

Sushi by M (\$50)

75 E. 4th St., New York, NY 10003
TEL: 347-688-6321 | www.sushibym.com

Sushi Doge NYC (\$85, \$105, \$125)

130 1st Ave. New York, NY 10009
TEL: 645-632-9388
www.sushidogenc.com restaurant

Sushi Ishikawa (\$85, \$125)

439 E. 74th St., New York, NY 10021
TEL: 212-651-7292 | www.ishikawany.com

Sushi Kaito (\$50, \$120)

244 W. 72nd St., New York, NY 10023
TEL: 212-749-1274 | www.sushikaito.net

Sushi Katsuo (\$62, \$80)

357 9th Ave. New York, NY 10014
TEL: 212-462-0299 | www.sushikatsuo.com

Sushi on Jones (\$55)

348 Bowery, Inside Bowery Market
New York, NY 10012

Sushi on Jones West Village (\$55)

210 W. 10th St., New York, NY 10014
TEL: 645-357-0453
www.sushisonjones.com

Sushi Yee (\$85, \$90, \$110)

266 E. 57th St., New York, NY 10022
TEL: 212-752-2887 | www.sushiyee.com

Tanoshi Sushi Sake Bar (\$85, \$95)

1137 York Ave., New York, NY 10021
TEL: 917-245-4254
www.tanoshisushibar.com

Urasami Sushi (\$60, \$80)

50 Greenwich Ave., New York, NY 10013
TEL: 645-756-4278
www.urasamisushi.com

Yuba (\$55, \$85, \$120)

195 E. 4th St., New York, NY 10003
TEL: 212-277-4386 | www.yubanya.com

Zenzo Japanese (\$75, \$105)

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www.zenzo-japanese-ny.com



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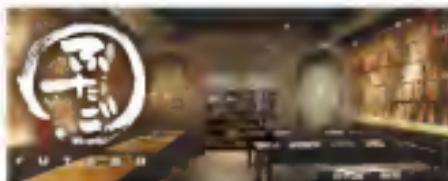
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Omurice

オムライス

Omurice is a typical *yaeshoku* referring to Western-style dishes imported to Japan and developed there according to Japan's local food culture. Chicken rice or tomato ketchup rice is wrapped in an omelet and topped with either tomato ketchup or demi-glace sauce. It is known that the *Renga-tei* in *Ginza* in Tokyo first served Rice Omurice in 1930. *Renga-tei* is still a popular destination restaurant today and they serve it under the name *Ginza Omurice* (The Origin of Omurice). There are several styles of omurice enjoyed today. In the *Renga-tei* style, rice is mixed into beaten egg and sautéed, while the most popular style involves rice wrapped in a thin omelet. Another popular style was invented by film director *Juzo Itami* in collaboration with *Tsurukichi Restaurant* in *Nihonbashi*, Tokyo, and introduced in his movie *Tampopo* (1985). When served, a fluffy omelet is topped over chicken rice. Digging in, you make a slit on the omelet so its runny egg naturally goes down to cover all the rice. *Tsurukichi Restaurant* serves the omurice under the name *Tampopo Omurice*.



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212 E. 46th St., (bet. 2nd & 3rd Aves.), New York, NY 10017
TEL: 212-667-5454 | www.aburiyakinnosuke.com | 13

This robata-yaki (Japanese-style charcoal grilling) specialty restaurant recently introduced Monthly Meat Special, offering one original meat dish as alternate monthly. The donburi, available in March, features washigura roast beef and abundant uni over rice with house-made sauce.



**Pho & Sushi
Lunch Set**
\$13.50

Sakagura East Village

East Village

231 E. 9th St., (bet. 2nd & 3rd Aves.), New York, NY 10003
TEL: 212-579-5478 | www.sakaguraeastvillage.com | 13

Sake tavern, Sakagura East Village's new creation is a pizza with a Japanese spin. The dough made with coarsely-ground buckwheat is crusty and its earthy flavor is perfect with mushrooms, black garlic, and house-crafted tomato sauce, accented by truffle and red miso.



**Roast Beef Uni
Donburi**
(\$10.95 West Special)
\$28

Suzuki Shokudou

Long Island City

2601 31st St., (bet. 36th & 38th Aves.), Queens, NY 11101
TEL: 718-473-3778 | www.suzukishokudou.com

With this glorious set meal you can enjoy chef Suzuki's signature Shoyu Ramen and four nigiri sushi at the same time. The ramen features house-made clear soup and your choice of main topping, such as seared salmon and roast pork. Great for family dinners.

Mori

Park Slope

313 5th Ave., (bet. 4th & 5th Sts.), Brooklyn, NY 11215
TEL: 347-799-1375 | www.mori-ryo.com |  

Take a deep-sea dive with two iconic flavors locally topped over sushi rice. Their rice is delivered almost daily and Alaskan King Salmon rice is marinated in-house. These high-quality ingredients undergo minimal preparation to showcase their top-notch sourcing.



Samurai Mama

Brooklyn

205 Grand St., (bet. Driggs & Bedford Aves.), Brooklyn, NY 11211
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Inspired by traditional duck udon noodles (stepping style), Samurai Mama's chef gave it a spin and created an equally rich and fulfilling udon dish in "hake-style" (noodles in soup) by using braised pork belly and scallops. Perfect for cold days to boost your energy.



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Kogane Ramen

Chelsea

332 W. 34th St., (bet. 6th Ave. & Hudson St.), NY 10014
www.koganeramen.com |  

Brooklyn Knight's ramen staple, Kogane Ramen, just opened its second location one block off the High Line. Their signature ramen highlights house-made noodles and tonkotsu & lobster broth seasoned with red miso. Topped with chashu and lobster, it is full of umami from surf and turf.





Izakaya At Home

For this issue's *Izakaya At Home*, we introduce a special *Izakaya* dish and a special pairing with the 6th March 3rd is Girls' Day in Japan, called Hina Matsuri, celebrating girls' healthy lives. For this occasion, we introduce a healthy dish that also reminds us of spring. It's best paired with Niwa no Uguisu 60 Junmai Ginjo from Yamaguchi Shuzo.

Best Pairing of the Month



Ingredients: Serves 4

- 8 6-inch round rice paper wrappers 8 asparagus spears 4 eggs
- 12 shrimp, peeled and deveined 8 slices crispy bacon (optional)
- 16 shiso leaves 2 oz arugula or 8 green-leaf lettuce leaves
- 1 tbsp sake 1 tbsp sesame oil

For sauce:

- 1 tsp wasabi (Japanese mustard) (if too spicy, you can omit it)
- 3 tbsp ponzu

Springy from Yamaguchi Shuzo is Niwa no Uguisu 60 Junmai Ginjo, meaning "Nightingale Garden." This crisp sake is barrel-fermented sake (not Yamahai-irebaiki, 60% milling rate), which brings about an elegant softness of umami. Its herbaceous flavor is particularly good with the greens of this summer roll served with citrus ponzu.

Info: www.niwano-umebrew.com/niwano-uguisu-60-junmai-ginjo
Distributed by: Maxell Trading, Inc.
www.maxelltrading.com
 Yamaguchi Shuzo
www.yamaguchishuzo.com (Japanese only)

Directions:

1 Bend the stem of asparagus until your hand and snap off the tough part of the stem.



2 Marinate abalao with salt and let it sit for 30 minutes.



3 Boil pot of water and salt generously. Put in stem part of asparagus while holding the top part. Count 30 seconds and release it, so that all of the asparagus is submerged in the boiling water. Let it boil for 1 minute.



4 Remove asparagus spears from the pot and put them in ice water for 3 minutes. drain and pat dry with paper towel. Set them aside.



5 Bring the pot of water back to a boil and add shrimp. After 1 minute, turn off the heat and let it sit for 3 minutes. Drain and pat dry with paper towel. Set it aside.



6 Mix eggs, salt and pepper in a bowl.



7 Heat sesame oil in a pan. When pan is hot enough, pour in the egg mixture and quickly make scrambled egg by swirling the chopsticks while shaking the pan. Put scrambled eggs on a plate and separate them evenly into 8 portions. Set it aside.



8 Find a large, flat bowl (large enough to fit the rice paper wrappers) with warm water. Dip a rice paper wrapper into the water, quickly, just to get it wet. Remove it from the water and lay it onto a clean cutting board. It will become soft while putting on the fillings.



9 On bottom 1/3 of the wrap, layer 3 asparagus spears, then 1 portion of scrambled egg, 1 slice of cooked crispy bacon (optional) and 3 shrimps. Top with 2 shiso leaves and, if using, arugula or 1 lettuce leaf. Fold up the bottom 1/3, fold in the side and roll up the rest. Repeat with the rest of the ingredients to make 8 rolls.

10 Mix ketchup and ponzu to make sauce.

11 Cut each summer roll into 3 and serve with sauce.



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Karaage Chicken Dish for Celebrating St. Patrick's Day

Everything goes green on St. Patrick's Day! This hearty karaage chicken dish dressed in green goes great with Irish beer and is perfect for the St. Pat's celebration.

Dried Green Seaweed-Coated

Karaage Chicken with Shiso Salsa



1 bag Dried Green Seaweed-Coated Karaage Chicken
2 cups

For Shiso Salsa:

10 leaves

1 red bell pepper

1/4 cup

1 Tbsp

For Dried Green Seaweed-Coated Karaage Chicken:

DIRECTIONS:

1. In a bowl, mix Shiso Salsa ingredients.
2. Hold each piece of chicken.
3. Dip each piece into salsa.
4. Cook dry-karaage in pan.
5. While cooking, add salsa.
6. Serve immediately.

10 pieces

about 20

on the

each piece

TIPS:

St. Patrick's Day



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Okonomiyaki Maki 2 servings

- ▢ 1 cup Kikkoman Tempura Batter Mix
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- ▢ 1/2 cup baking powder
- ▢ 1/2 cup sliced green onions
- ▢ 2 eggs
- ▢ 1/2 cup vegetable oil
- ▢ optional: Pickled red ginger
- ▢ Shredded green seaweed flakes
- ▢ Sauce or mayonnaise

HOW TO COOK:

1. Combine ▢ 2 eggs in large bowl. Beat together eggs and 1/2 cup water until thoroughly beaten.

2. Add in ▢ 2 ingredients. Heat 1 tablespoon oil in large, nonstick skillet over medium heat until hot. Spread 1/2 of batter mixture, spreading it out evenly into a 7-inch circle. Cook 5 minutes on each side over medium heat.

3. Remove to serving plate and spread Katsu Sauce on top, drizzle with mayonnaise and sprinkle with ginger and seaweed as desired. Cut in wedges and serve immediately.

This sauce is the traditional Japanese accompaniment to tonkatsu - Japanese-style breaded pork cutlets. It is made from a specially balanced blend of applesauce, onions, tomato paste, carrots and naturally brewed Kikkoman

Soy Sauce that adds flavor to meat and poultry. Use Kikkoman Katsu Sauce as an alternate dipping sauce for savory recipes. This sauce is naturally low in calories and made without MSG.

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NY NOW Report Vol. 1

NY NOW is a major tradeshow featuring home decor, lifestyle items, and gifts held twice a year. At the latest NY NOW held from February 3-6, Chopsticks NY staff had a chance to sneak peek some of the newest items (not even on the market). We will introduce notable ones from Japan in two issues. This month we feature kitchen- and tableware.



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Sake Tasting Report 6 Sakes for “Hinamatsuri” Girls’ Day

March 3 is Girls’ Day called Hinamatsuri in Japan, a tradition celebrating girls’ healthy growing. During the event observed for centuries, people adorn *hina miko* (dolls for the celebration) and flowers like *umebachi* (peach) and *awazu* (plum), as well as enjoy Hinamatsuri-specific dishes and drinks. For grown-ups who like to celebrate this special occasion in New York, Chezpetits NY suggests to enjoy sake. We consulted with Ms. Chitako Mikawa-Helton, sake sommelier and founder of Sake Discoveries, about perfect sakes for the event and held a gathering of sake-loving girls at Beaujolais Restaurant to help us decipher the taste of each sake: from flowery and fruity to bubbly, here are the tasting notes of six sakes.



From left: Jessica July (Asia Sake USA, sake sommelier); Kurumi Aoki (Chezpetits NY's sake loving staff); Makiya Kyogoku (Journal of Senses sake sommelier); Chitako Mikawa-Helton (founder of Sake Discoveries sake sommelier); and Chitako Itoh (founder of After Nature Foods, kyo specialist).

Niwa no Uguisu (Nightingale's Garden) Junmai Ginjo Nuruhada

Brewed by Yoneguchi Sake Brewery in Fukui Prefecture, this sake is smooth and light-bodied, and it has a pleasant aroma, hinting of marshmallows and vanilla. It can accompany various types of dishes and can be enjoyed from the beginning to the end of your meal. As the name “Nuruhada” suggests, it can be slightly warmed like body temperature,” Chitako advises.



Yoneguchi Sake Brewery
www.yoneguchi.com
Distributed by NY Mutual Trading, Inc.
www.nymit.com

It has a pleasant taste as if flowers are blooming while drinking. It starts with a mild, round taste, and the flavor changes by the time we swallow. I think it goes with any food, so I would like to drink this sake with many different flavors of appetizers.

—Makiko



It's delicate at first but becomes creamy and full from the start and a slightly spicy finish. I would pair it with fish with shio kenzu (salted kombu leaf), and sansho peppers.

—Jessica



Oyakodon is a typical Hinamatsuri dish, featuring colorful assorted toppings like shirakidai (eggplant), daikon (radish) and lotus root over steamed rice. *Momo no Oyako Junmai Ginjo* is versatile enough to accompany Oyakodon's multi-layered flavors.



Hakkaisan Sparkling Nigori

Crafted by Hakkaisan Brewery with fresh snowmelt that flows from Mt. Hakkai, this is an elegant nigori sake that is sure to boost the Girls' Day mood. It's slightly cloudy because of the rice sediment and bubbly from in-bottle fermentation. Ms. Helton describes this sake as an "adult cream soda", as it's smooth and creamy yet not quite too bubbly.

Hakkaisan Sake Brewery

www.hakkaisan.com

Distributed by NY Mutual Trading, Inc.
www.nymutual.com

Nanbu Bijin Awa Sparkling Junmai Ginjo

Made with the same production method as Champagne, this sparkling sake by Nanbu Bijin has super fine bubbles from in-bottle fermentation and an elegant taste profile. Ms. Helton notes there are scents of pineapple and slight hay. It's very new to the U.S. market, but just in time for Girls' Day!



Nanbu Bijin Brewery

www.nanbu-bijin.com/pisa

Distributed by NY Mutual Trading, Inc.
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I love nigori for its creamy texture, and this has the right amount of smoothness. It also has a bright acidity. I'd want to see it in a cocktail with citrusy syrup.

—Kiyomi



This nigori sake is so soft and clean, and I taste a touch of citrus. Its creaminess and refreshing acidity may go great with fried food. I would pair it with raw oyster and fried oyster.

—Makiko



This sake is perfect for celebrations! It has an aroma of Muscat, lychee, and light yeast with well-balanced sweetness and acidity, and it's off dry on the finish. I love its delicate bubbles, and I want to make a cocktail with fine matcha green tea!

—Jessica



I don't believe it's sake. It has a hint of green apples and peach aromas and a slight sweetness. With young, blooming energy, it's a great celebration sake, perfect for Girls' Day!

—Makiko



Amabuki Junmai Ginjo Nama Strawberry Flower Yeast

For this fresh, unpasteurized sake, strawberry flower yeast was used to give it a refreshing and fruity taste. The fragrance alone is reminiscent of a fresh field of strawberries.

Amabuki Sake

www.sakabuki.com

Distributed by NY Mutual Trading, Inc
www.nymutual.com



I notice almond flour and macaroon aroma at the top, but its acidity makes it juicy and mouthwatering. I think it's good with spicy food.

—Makiko

It has a juicy, ripe strawberry aroma and tastes like bubble gum but dry on the finish. I will definitely enjoy it with fig and prosciutto!

—Janessa



Aizu Homare Yuzu Sake

With only 10% alcohol content, this vibrant yuzu sake is made with junmai sake of Homare Sake Brewery as its base. Sweet and citrusy, light in color and taste, Ms. Helton states that it's almost like a cocktail itself.

Homare Sake Brewery

www.sakabrewery.jp

Distributed by Wholesome Asian Foods, Inc.
www.wholesome-asianfoods.com/wholesome.html

When I thought yuzu, I imagined it sour and tart, but it's actually lightly sweet and has softness to it. For my next dessert, I'll pair this with madeleine cookies.

—Karana

Its gentle sweetness and refreshing citrus aroma make it a good introductory sake for non-sake drinkers. I would drink it as a dessert sake.

—Makiko



Aizu Homare Strawberry Nigori Sake

This sake is made by combining fresh strawberries and Homare Sake Brewery's signature nigori. It's a creamy smooth drink reminiscent of strawberry jam. Lovely and sweet, it's the ultimate Girls' Day sake.

Homare Sake Brewery

www.sakabrewery.jp

Distributed by Wholesome Asian Foods, Inc.
www.wholesome-asianfoods.com/wholesome.html

Creamy with sweet notes of strawberry, this is my new pick-me-up. Unlike most sweet drinks, it has a clean aftertaste I'd want to complement with chocolate.

—Kurumi



Its strawberry jam-like impression and creaminess would be perfect with dark chocolate mousse cake, parfaits and sundaes.

—Janessa

Sake selection by Chandra Willow-Jackson
www.chandrascorner.com |

This tasting event was held at Bessons, 51 Mercer St., New York, NY 10013 | www.bessonsnyc.com | TEL: 212-328-8502



ひな祭り



HINAMATSURI

As flowers start blooming and the colors of the world turn brighter and so livelier, Japanese people celebrate Girls' Day. On March 3rd, they display ornate dolls known as *hina-ningyo* and enjoy special food and drinks, including *hina-erabe*, *hina-mochi*, *shiro-saku*, and *chouchi-nashi*, as they pray for girls' healthy growth. This day is called Hinamatsuri, *Momo no Sekku*, or *Joshi (jumi) no Sekku*.

The current Hinamatsuri has two roots. One is a Japanese tradition that was observed by noble families. Around the Heian period (794 to late twelfth century), court nobles transferred their impurity to small dolls made of paper and grass and floated them in the rivers and oceans. This tradition, called *Nagashi-hina*, is still observed in certain areas of Japan. The other root comes from Chinese culture. In China, people traditionally drank peach flower liquor on the day of *Joshi (jumi) no Sekku*, which took place on March 3rd of the old calendar. They believed that peach flowers could repel evil. These two traditions in Japan and China were gradually combined and became the prototype for Hinamatsuri. At first, the day was observed only by court nobles and aristocrats, but as the samurai class gained power, the tradition spread among them. Later in the Edo period (1603-1868), even commoners started celebrating Hinamatsuri for their children's well-being.

Hina-ningyo are the most symbolic items in this ritual. These dolls are dressed for a royal wedding in the traditional style. A set consists of a prince and princess, three female attendants of the princess, five musicians, three male servants, *trousseaus*, and flowers. There are many different types, sizes, and qualities of dolls, and the price range is really wide. When a girl is born in a

family, it is a custom that the mother's side of the family presents a set of *hina-ningyo* for the baby girl's first Hinamatsuri. As a result of the declining birthrate these days, there is a tendency for grandparents to spend huge amounts of money on their grandchildren. Therefore, it is quite common that dolls costing over ten thousand dollars are sold.

In modern society, the simple version, which consists only of a prince and princess small enough to fit in a tiny apartment, is becoming more and more popular. In terms of style, the classic version remains the favorite, but sets with contemporary twists, such as *Rika-chan* (the Japanese counterpart of Barbie) dolls and *hina-ningyo* adorned with Swarovski crystals, are also available these days.



Beauty & Health Tricks

VOL. 18: CUT THROUGH TO SPRING HAIRSTYLES

As spring approaches, we swap a heavy winter coat for a lighter jacket. Hairstyles also need to be updated. In March and April issues of Chopsticks NY, we consult with PAKU, a hairstylist at GARDEN NEW YORK who just arrived in NY from Japan. This month, he talks about hairstyles that can make a spring-like style.

In spring, people want to make their hair look soft and light, as if it naturally swings to wind-blowing. "For the warmer season, I recommend creating inner layers around your face line. This makes your hair look not only soft and light but also 'fashionably loose.' For example, if you tuck your hair behind your ear or to your hair, there are some loose hairs left around your face, making it look natural. The loose hair creates shadows to actually make your face look even skinnier," says PAKU.

If you want a softer look, he suggests creating a curl just on the ends of your hair, not all-over. "There was a time when the gorgeous, elegant and perfectly-done hairstyle with lots of waves and curls was preferred, but the recent hair trend is leaning toward a more 'imperfect' and natural style," he explains. As for short hair, he sees that mask-wolf hair is gaining popularity in Japan. This wild yet cute look also represents the imperfect and natural look trend. Next month, he will talk about color trends and tips for the springtime.



By making more layers around your face line, the layers have softness after you.
— tuck your hair behind your ear creates a naturally soft look.



Instead of making waves all over just add big cuts on the ends of your hair and you can create a natural and relaxed impression.



Translated from Japan to NY's GARDEN from this hairstyle, you'll see lots of information about Japan's newest hair trend.

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*Do not use sparkling sake or sugar (cane)sugar (Elmer's sugar) for making this lotion.

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Egg Yolk Mask for Moisturizing

- ① Mix one egg yolk, 2 tablespoons of wheat flour and a little bit of water in a bowl. Adjust the amount of water according to the texture you want. A custard cream texture works best.
- ② Apply a thin coat of the egg yolk mask after washing your face and leave it awhile.
- ③ Once you feel the mask is drying, it is time to rinse off the mask.

*Use lukewarm water to rinse off

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Welcome to Japan in the cherry blossom season

Chopsticks NY republishes articles from allJAPAN, a multilingual travel magazine for foreign visitors of Japan. This month, we focus on sakura (cherry blossom) viewing spots. Cherry blossoms will be in full bloom from late March to early April in the greater Tokyo area. If you have a chance to visit Tokyo during that time, why not take a little excursion? Here we introduce enchanting places to view cherry blossoms near Tokyo. And we recommend you using the JR TOKYO Wide Pass that can make your trip around Tokyo much easier.



"JR TOKYO Wide Pass"

- Tohoku Shinkansen
- Yamagata Shinkansen
- Jōetsu Shinkansen
- Hokuetsu Shinkansen
- JR EAST LINE
- Non-JR EAST LINE



Araiakayama Sengen Park Yamagata Prefecture

In spring, this park is a perfect place to take a great photo of Mount Fuji with about 600 blooming Sengenyashio cherry trees along with a five-story pagoda. Fly Yododa Chausu Mountain Kite in overhanging trees!

Open: Mid to late April

Address: 10-min. walk from Shinmogoiwa Station

About "JR TOKYO Wide Pass"

Validity: Three consecutive days
Price: Adults 18,000 yen,
 Children 5,000 yen
Booking Locations: JR EAST Travel
 Services Center (Asia-Japan Travelers 1, 2, 3, 5, Horaku Award,
 International Services, Tokyo, Utsunomiya, Niigata, Niigata Shinkansen, and other JR East stations)

www.jreast.co.jp/easttravelcenter/

JR-EAST Train Reservation

You can reserve seats on the JR East Shinkansen bullet trains and major limited express via "JR-EAST Train Reservation" website.





11 Komoro-joshi Kairakuen (Komoro Central Park which are new-cultured Hanami Niigata Prefecture)

With a view of the Uchimura River, about 500 cherry trees bloom gorgeously in the Saku area. Among the cherry trees are Sappiyōzakura, Higashizakura, and Komoyōzakura. During date a double weeping dark red cherry tree that grows elegantly on Komoro.

Peak bloom: Mid to late April

30-min. walk from
Komoro Station



12 Yuzawa Central Park Niigata Prefecture

Bank at the beautiful coastline between the pink color of cherry blossoms and the white snow lingering on distant mountains. The park has 90 Somoyōzakura trees, 30 weeping cherry trees, and 240 Sargent's cherry trees and these blossoms are beautifully reflected on the park's pond.

Peak bloom: Mid-April to early May

5 min. by car or
20-min. walk from
Echigo-Yuzawa
Station



13 Nikko-Kando Sakura Nikko Tochigi Prefecture

One of the longest zones of cherry blossoms in all of Japan. It is about 15 km in length, stretching from Utsunomiya to Nikko. In the cherry blossom season, about 1,500 trees bloom, creating a tunnel of cherry blossoms.

Peak bloom: Mid-April to late April
30 min. by bus from
Utsunomiya Station
(bus fare applied)



14 Kamagaya Sakura Tsutsuji Saitama Prefecture

A famous place for viewing cherry blossoms in Kamagaya since the Edo period (1603-1868). The view of cherry blossoms with about 900 Somoyōzakura trees, stretching for about 2 km, attracts many visitors every year. The coastline here are the yellow color of camellia flower and the pink color of cherry blossoms, it just amazing.

Peak bloom: Late March to early April
50-min. walk from
Kamagaya Station





Mobera Park Chiba Prefecture

About 2,000 cherry trees, including Someiyoshino, bloom around Lake Biwa, adding visual color in spring. There are well-maintained walking paths, allowing visitors to stroll around the lake while enjoying the beautiful blossoms.

 [Map](#)

Late March to early April
10 min. by bus from Mobera Station (bus fare applies)

 [Access](#)

Lake Okutama Tokyo

About 4,000 cherry trees of various kinds, including Someiyoshino, Yamaohashi, and Ohshima cherry, start blossoming one after another, creating a wonderful contrast with the clear blue color of Lake Okutama.

 [Map](#)
 [Access](#)

Mid-April to early May
20 min. by bus from Okutama Station (bus fare applies)

Miyagino Hayakawa Riverbank Hiroshima Prefecture

For about 600 meters along the Miyagino River, about 120 Someiyoshino trees create a beautiful avenue colored in light pink. One of the most beautiful cherry blossom viewing spots in Hiroshima, it offers a perfect place to enjoy strolling while listening to the babbling of the river.

 [Map](#)

Early to mid-April
40 min. by bus from Ohoriwa Station (bus fare applies)

● The season of blossoming may change due to weather.

About art-JAPAN

The magazine art-JAPAN is for non-Japanese reading from overseas and those reading in Japan. The quarterly magazine written in English, Mandarin and Korean offers a wide range of information about Japan—from travel and sightseeing to various aspects of traditional culture and the latest trends. The magazine is distributed at major airports, hotels, and tourist information centers throughout Japan.
<http://www.art-japan.com/>        www.pocketbook.com/www/art-japan/

This Cherry Blossom story previously appeared in art-JAPAN. The information was updated on February 6th, 2010, but further changes are possible.





**Want-Korean
Korean BBQ
Updated to the NY
Dining Scene**

Samsong Garden is relatively a new comer in bustling Koreatown, but it has actually been loved for 42 years in its home country. The traditional Korean BBQ restaurant brings authentic flavors to NY, yet it's perfectly updated to NY's local dining scene. Its upscale, sleek decor with smokeless grills is inviting, and its communal style of dining provides a vibrant ambience.

You won't want to miss Samsong Galbi, short ribs lightly marinated with their

signature sauce and Mosbokjang Samgyupsal, braised pork belly with kimchi, but there are more you'll want to savor. Served in a steaming hot pot, Gyeran Jjim (egg souffle) is pleasantly fluffy and delicate, Moose Gopchang (octopus esopacho with yuzu soy sauce) amuses your palate with a refreshing umami, and Dak Nalgae Tteokbok (chicken wings with soy & garlic sauce) satisfies you with layers of flavors. And don't forget to try Pyeongyang-style Norig Mye (cold noodle) to complete your meal.



Samsong is one of the

two places that serve Pyeongyang-style Norig Mye. Enjoy the refreshing and super mild noodles-all year round.



Samsong has 185 seats in three floors accommodating every occasion, such as a private date night, and family dining.

All photos by Molly Trostler

Samsong Garden
37 W. 43rd St. (bet. 5th Ave. & Broadway)
New York, NY 10036 | TEL: 212-459-0520
www.samsonggarden.com |



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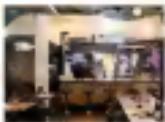
Hot Pot Style Pho, Available Now in Chinatown

After the success of their first location in Greenwich Village, chef and owner Mike Khanh and co-owner Li Peau opened the second PhoBar in Chinatown in January 2019. PhoBar offers modern reinterpretations of Vietnamese classics such as Slow Braised Brisket Pho and Mushroom Pho. But exclusive to the Chinatown location is their selection of deep-flavored pho broth. Using Angus prime beef bones as the base, Cluse Brisk is simmered for 8 hours, Rich Brisk for 16 hours, and Crazy Rich Brisk for a

whopping 25 hours. And what better way to savor these succulent flavors than a Deconstructed Pho Pot? Serving pho as hot-pot style, the broth is served in an individual, heated pot, and fresh ingredients presented on the side. At your own pace, you can enjoy the simmering pot of pho without the rice noodles overcooking. Browse their Asian Beer Bar for the perfect pairing, featuring beers from Japan and Asia, including Saigon, Asahi Kingfisher, and Hitachino.



PhoBar's dining space is equipped with individual tables and communal tables. We also offer see what they are cooking through their open kitchens.



The beer bar area is the front entrance featuring a selection of Asian beers.

All photos by Molly Trenker.

PhoBar:
43 West 36th Street, 3rd Floor (between 5th & 6th Avenues)
New York, NY 10018
Tel: 212-267-5402 | www.phobar.com
Mon-Sat: 11am-11pm

EAT'S

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At Eat's Khao Man Gai, "The Rice Makes for a Richer Experience"
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eat_gai www.eatkhomanhai.com
518 E. 6th St., New York, NY 10009 646-922-8212

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(bet. 8th Ave. & Broadway)
212-542-3392

さちどうさま
OCHISOU-SAMA DESHITA*

[review] Best price I can afford.
[info] This is the place Japanese are often seen and experiencing appreciation for the food you eat per half. Gochiso! (Hello, welcome) is here. In, delicious cena deshita up to 100% Japanese!

★★★★★ Summer Schools and Camps ★★★★★

Whether you want to brush up on your language skills, deepen your knowledge about Japan or just try something new, these schools are offering opportunities that meet your needs.

14th Okinawa Youth Exchange Program JADE TRAVEL



The Okinawa Youth Exchange program, JADE TRAVEL's signature program, grants students the opportunity to immerse themselves into Japanese culture. For sixteen days, students participate in various activities in Taketomi Okinawa and Kyoto, such as living with a host family, experiencing local school life, and sightseeing with Japanese friends. This year, students are also to visit many popular tourist destinations such as Atami Onsen in Toba-Churaumi Aquarium in Okinawa and the Golden Pavilion Temple in Kyoto. It is not necessary for the students to know Japanese. It is only required that they be currently enrolled in middle or high school. This unique student exchange program begins July 2. It is recommended to register early. We limit the number of participants to 10 this year. We may close the application when it reaches 10. The program fee includes: admissions, ground transfers, food, accommodation, meals, school/ homestay arrangements, and tour leader.

Info: www.jade-travel.com/okinawa/
TEL: 609 487-4223

Summer School for Toddlers and Elementary Schoolers

Friends Academy of Japanese Children's Society
Friends Academy will hold a summer school for toddlers and elementary school students, and "Meeting and Me"

class. The entire program will be conducted in Japanese and offer the chance to experience Japanese traditional culture. The \$275-\$350/week toddler program (up to 3 years old) will run from July 1-Aug. 28, and content will include summer festivals, art, cooking, swimming and field trips, as well as age-appropriate science classes. The \$250/week class for elementary school student will be from July 29-Aug. 30, and content will include songs, cooking art, science experiments, swimming and summer festivals, with a focus on Japanese language immersion. The \$45/day Mommy and Me class will be from July 2-Aug. 30, and content will include activities, exercises, songs art, story-time and academics. July 4 will be holiday for all classes.



Location: 300 W. 182nd St.
Bldt. West End Ave. & Riverside Dr.
New York, NY 10032
TEL: 212 639-4570
www.japanesesschool.org

Spring & Summer Language and Japanese Culture Classes

The Japan Society Language Center

The Japan Society Language Center offers 10 comprehensive levels of Japanese from beginner to highly advanced, including JETT prep and specialized classes such as Am-

era and J-Drama. This spring, the Language Center is offering weekend intensive Japanese and Shodo (Japanese calligraphy) classes starting Mar. 2. + Czech Course for Travelers to Japan on Apr. 16. + Japanese Business Etiquette on Apr. 18. + Late Spring courses start on Apr. 15 in which students of all levels can polish their conversational skills. The 10-week summer curriculum summer semester will begin on May 23. The Japan Society Language Center also offers weekly Shodo classes in which students can practice this traditional art form. Register online or by phone. For more information email: language@japanesesociety.org

Location: 320 E. 67th St., Bldt. 1st & 2nd Ave.
New York, NY 10021

TEL: 212 736-8149

www.japanesesociety.org/language_center
www.japanesesociety.org

US-JAPAN Summer Cultural Experience Koto Academy of New York

Koto Academy of New York offers a unique opportunity to learn Japanese language and hands-on skills, as well as wider perspectives through their summer cultural experience. The two-week program will be held from July 25 to Aug. 5, welcoming middle school and high school students of any Japanese language ability to participate. In addition to language courses, they offer many elective courses and activities covering topics such as: pop culture, literature, arts, sports, and food. The video production workshop taught by professionals is an innovative, hands-on experience that allows participants to work closely in small groups to create their own films. To learn more, plan their information session on Apr. 6 or schedule a campus tour and talk directly with the Summer Program staff.

Location: 3 College Rd., Purchase, NY 10577

TEL: 914-277-3454

www.kotoacademy.org/program

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www.japanesesschool.org

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www.hillslearning.com

Hills Learning is a fully accredited institution in New York that specializes in Asian language instruction. They have small group classes, and private lessons tailored to individual goals and needs. Classes are available for Japanese, Korean, Chinese, and Thai.

TEL: 212.210.3454 (Mitsubishi Real Estate)
212.210.3454

www.hillslearning.com

ENTERTAINMENT

HBO's FOLKLORE Features Fearsome Stories from Asia

It was about 120 years ago when American writer/translator Lafcadio Hearn introduced Japanese ghost stories to the world, showing how supernatural phenomena and occult beliefs were embedded in Japanese folktales. More recently, J-Horror (Japanese horror fiction) shook the world with *Requiem for a Nun* (1998) and *Juon* (2002), both of which were even remade in Hollywood, and proved how Japanese pop culture stayed ahead with the horror genre. This February, HBO's first ever original horror anthology series, *FOLKLORE*, became available to HBO subscribers in the U.S.

The series includes six episodes that take place in six Asian countries—Japan, Indonesia, Korea, Malaysia, Singapore, and Thailand. Each half-hour episode is helmed by a director from that country

and filmed locally in the country's primary language. In the episode in Japan titled "Totem," a journalist who specializes in documenting murder scenes returns home to attend his father's funeral and begins to experience constant flashbacks of his childhood. Through conversations with his mother and flashback memories, he ultimately finds out the horrifying secret from his family's past, answering to why he was subconsciously drawn into murder.

FOLKLORE seeks to modernize Asian horror by showcasing different brands of horror and exploring societal dysfunctions in a manner that is specific to the country but possessing themes that will resonate across the world.

hbo.com/folklore



Directed by Te-kun Suzuki and starring Kaito Kurosumi, *Folklore* delves into the horrifying past of a family through a present-day point of view.



An episode in Singapore, "Requiem," opens with a scene where an elderly body of a girl is found in a construction site.

BOOK

Kawaii Origami Helps You Fold Paper into Cute Objects

Origami, a centuries-old Japanese folding paper art, is now enjoyed worldwide for its creativity, versatility, and endearing characteristics. With this art form that turns flat papers into three-dimensional objects, you can make anything you want. Chrissy Rehkoff, an Australia-based YouTube artist whose origami tutorial videos have received more than 50 million views, merges her *kawaii* (cute) sense with the origami art form and creates adorable origami objects. In her new book, *Kawaii Origami*, she shares 25 kawaii projects, including multi-layered ice cream served on a cone, sushi roll, pasta box, a cake, lotion and more. With basic tutorial folds, all 25 projects come with illustrated step-by-step instructions, allowing anyone to fold intricate works even beginners. The book also includes 50 sheets of adorable origami paper, so you can get started on a project right away.



bit.ly/2QK903
www.sparrowprint.com/books/529163/082300/Kawaii-Origami.html?dclid=1

BOOK

Chibi Art Class—A Tutorial Book for Drawing Kawaii Characters

If you enjoy Japanese manga and anime, you might have thought about drawing their unique style of artworks by yourself. Written by Toronto-based animator Yosi, *Chibi Art Class: A Complete Course in Drawing Chibi Characters* will perfectly merge your artful mind with basic yet thorough tutorials for drawing "chibi" characters. Literally meaning "undersized person", chibi often refers to a little child in the real world but Yosi's chibi is a character with a big head, tiny body, dreamy eyes and is always all irresistibly cute and charming. Tutorials also help you draw, color, and shade the signature figures of this baby-faced character, including vibrant hair, colorful bows, and a miniskirt. *Chibi Art Class* is set to be released on March 26th from Rock Point Publishing.



bit.ly/2QK903
www.sparrowprint.com/books/529151/082305/Chibi-Art-Class.html

Entertainment Event/Leisure

Exhibition

March 16-20 **FREE**

Fabulous Forms and Imagery: Legendary Japanese Artworks

The Meiji Gallery



For New York Art Week 2011, ten day annual celebration of Asian art (Mar. 16-20), Neiman Gallery will host Dunn Isamu's Gallery and

Oriental Treasure Box once more this year. Showcasing antique Japanese artworks including ceramics, enamels, inlay, and more, the exhibit will center on tributes of Shintoism and Buddhism. In conjunction an illustrated lecture by Holly Doobell, Curator of Japanese Art at the Los Angeles County Museum of Art, will take place on Mar. 18 at 3pm (Reservations required).

Location: 142 W. 57th St., (bet. 6th & 7th Aves.) New York, NY 10019

Tel: 212-769-2222 | www.neimanjapan.org

Ongoing through March 30 **FREE**

Hasanami Bell's Display

Japan Information Center

In Japan, Mar. 3 traditionally marks the day of *Hi-nമmochi* (Biriba Day). In celebration, people pray for the well-being of young girls by setting up a *hina* play called *Asuka Ningyo*. Dolls especially made for the day *Asuka Ningyo* are displayed in elegant *shikisho*. To commemorate the day again this year, the Japan Information Center at the General Consulate of Japan will set up a tall, seven-tiered *hina* displaying 15 *Asuka Ningyo* dolls.

Location: 219 Park Ave., 18th Fl.

Bldg. 44th & 48th Sts., New York, NY 10017

Tel: 212-973-6822 | www.jic.ny.state.gov/

Film/Workshop/Events

March 2-3

Music From Japan Festival 2011

Music From Japan

Founded in 1975, Music From Japan aims to expand the audience for Japanese contemporary and traditional music in the U.S. and abroad through performances, symposia, recordings, educational events, MFJ hosts an annual festival, and for its 36th year, they will facilitate dialogue between composers, critics and music scholars from the U.S. and Japan. On Mar. 2, a professor at Massachusetts Art University and musicologist, Miquel Shitohashi, will present works of six composers influenced by John Cage. The Mar. 3 concert will feature a crossover section of works by Tokyo-based Japanese composer Yuris Saito. Panel and open forum discussions will follow both concerts.

Location: Victor Borge Hall, Scandinavian Atlantic 58 Rock Ave., 1st fl., 370-4386 M 3rd fl.
New York, NY 10009
www.musicfromjapan.org

March 2-9

Oshieana Club

RYUlingo Learning Center



In addition to learning Japanese language and culture, RYU Ling Learning Center will offer

family classes, "Oshieana Club" twice every month on Saturdays. Inviting parents and children of one to two-and-a-half years old, the classes will involve cultural activities, interactive crafts making, singing, dancing, and allowing children to make new friends. The classes for this month will focus on *Heatsukun* (Suri Day) on Mar. 2 and the season of spring

on Mar. 9. Reservations must be made in advance via phone or email.

Location: 2340 Lexington Ave., 1st Washington Ave. 7

Floor Lr., Rd. 6200A | Tel: 212-947-4287 | www.japanreschool.org | kings-ryuko@japanreschool.org

March 2 & 10

Featuring Two Films: *From Japan: Okko's Inn*

and *Penguin Highway*

New York International Children's Film Festival

This year's Festival will present two feature-length animation films from Japan: *Koko's Inn* (Okko's Inn) and *Silkie: Isobako Penguin Highway*. Based on a novel by Tamako Horino, *Penguin Highway* is a coming-of-age story centered on a brilliant young boy and kawaii penguins invading his town. *Okko's Inn* follows a young girl who recently lost her parents and addresses themes of loss, loss, and migration. *Penguin Highway* will be screened at SVA theatre (Mar. 2), and at IFC Center (Mar. 10). *Okko's Inn* will be screened at SVA Theatre (Mar. 10). Tickets are available online.

Location: SVA Theatre
323 W. 23rd St., New York, NY 10011
IFC Center
323 6th Ave., New York, NY 10014
www.nyciff.org

March 7

Salon Series No. 44: Dances & Cultures of

Tibet & Japan

Sachyo Ito & Company

The Salon Series is an ongoing program of performances, informative and educational lectures and demonstrations aimed at those who are interested in deepening their knowledge of the performing arts of Japan. The 44th installment of the series will compare dance cultures of the Himalayas, specifically Tibet, and Japan. Featuring dances from Tibet and Japan on the theme of *Koku*, dances that will be led by Ruchan Yurtsa, director of the Yinda Yin Dance School, and by Sachyo Ito. There will also be an opportunity for audience participation in a Tibetan folk dance.

Location: Penn Grotto Hall (3rd floor)
434 W. 13th St., (bet. 6th & 7th Aves.)

New York, NY 10017
TEL: 212-427-0265 | www.she-otaku.com

March 9 Travel Japanese Lesson The Japan Foundation

Promoting Japan through cultural exchange, the Japan Foundation will host a workshop on basic Japanese vocabulary and general impressions that potential visitors will find necessary when traveling to Japan. Other useful information on travel and Japanese customs will also be introduced. This workshop will welcome everyone with interests in traveling and learning Japanese to attend. Registration must be made via email, as space is limited. Location: 145 W. 57th St. (bet. 6th & 7th Aves.) New York, NY 10019 | TEL: 212-427-0297 | www.jfny.org | jccours@jfny.org

March 1-29 RADICAL OBSERVATION: The Films of Kaoru Iida Spectacle Theater



Documentary on an experimentalist in film. His subjects always have a twist.

ally (Oscar-nominated film) Kaoru Iida. His documentaries will be screened in New York in a retrospective. Known for his one-man-show trademark, Mr. Iida has been internationally celebrated since his first production, *Compagny* (2000, Pestberg Award recipient). Mr. Iida will be in attendance for the following screenings: Inland Sea (Mar. 2), *Rebel* (Mar. 4), *Compagny* (Mar. 5), *Compagny* 2 (Mar. 24), and *The Big House* (Mar. 13). Many of Mr. Iida's works will be screened through March and April. Visit the website for additional screening times. Location: Spectacle Theatre (16 South 7th St., bet. 6th and 7th Aves.) | spectacletheatre.com | kaoru@the-soda.com

Performance

March 16 FREE 8th Annual Memorial Service for Japan's Tsunami and Earthquake Victims

TOGETHER FOR JAPAN / Fellowship for Japan
TOGETHER FOR JAPAN is a community organization created to support the survivors of the Great Tohoku Earthquake and Tsunami in 2011. This year's

memorial service will feature keynote speakers, including Ambassador Kaoru Yamamoto from the Consulate General of Japan in New York and a message from Governor of Miyagi Prefecture, Yosihiko Maki. The Circle Wind Boys & Shis Choi will conduct a live performance. Donations will go towards relief efforts in northeastern Japan's affected areas.

Location: First Church of Christ
10 W. 46th St. (bet. Central Park West)
New York, NY 10036 | tiny.cc/meyarw

March 29-30 "Pretty Guardian Sailor Moon" The Super Live PlayStation Theater

Published in 1993 as a manga, "Pretty Guardian Sailor Moon" by Naoko Takeuchi was later produced as an anime series and has since been beloved by fans everywhere. As part of the Sailor Moon 25th Anniversary project, integral Sailor Guardians will be coming to New York as a live-action musical. While the show will be performed by an all-female cast, in Japan, there will be English subtitles. Tickets are available online.

Location: 1585 Broadway (bet. 44th & 45th Sts.) New York, NY 10036 | www.oce.com | www.sailormoon-superlive.com | www.japanesecity.com

March 31 FREE

Cancer Gloves of the Japanese Music Heritage IMIS Japanese Cultural Heritage Initiatives

The IMIS Japanese Cultural Heritage Initiatives at Columbia University presents its 10th annual spring concert focusing on traditional Japanese instruments. This year's concert features performance of the music depicted in the Tale of Genji in cooperation with the special exhibition at the Metropolitan Museum of Art starting in March. And to honor Japan's spring, *Ebisu* and *Emaki* (the Japanese paper) composed for the last *Meiwa* Poetry Reading (Usaka Agency) will be recited for the first time outside Japan's Imperial Palace. Deluxe participation is recommended.

Location: Herb Thaw Auditorium, Columbia University 2148 Broadway (bet. 11th St. and 12th St.) New York, NY 10027 | TEL: 212-854-4403 | www.metmuseum.org/events/2013/cancer-gloves-of-the-japanese-music-heritage

Happening

March Promotions: 52 Off Soba Sake Drunks Soba Noodle Azusa

The Japanese restaurant specializing in house-



made soba (buckwheat) noodle, featuring Soba Sake Drunks Soba, a dish made with soba during the month of March. This dish is made by tasting-bottling of cushioned sakes and, and some others in various styles, such as straight, on the rocks, cut with soy sauce that soba water, and cut with soba and added umeboshi (sauerkraut plant). Each drink will be served in a 62 oz. off glass until the end of March.

Location: 211 W. 36th St. (bet. Broadway & 8th Aves.) New York, NY 10018 | TEL: 212-627-0543 | www.sobanoodleazusa.com

March Promotion: 20% Off Haircut & Color GARDEN NEW YORK

GARDEN NEW YORK, Japanese hair salon in the West Village will be giving a 20% discount on their haircut and color service until Mar. 31 for new customers. GARDEN's hair stylist, Yuko states, "For darker, just slightly lighter-hue it up color will change your impression. And as you have grown, the color will naturally blend in as it won't require much maintenance." To receive this offer, select your hairstyle using their website and mention Chopsticks NY at the time of your appointment. Location: 323 W. 18th St. (bet. Greenwich & Washington Sts.) New York, NY 10011 | TEL: 212-647-6333 | www.garden-nyc.com

Taste of Japan: Nagoya Chapter Sakagura East Village



Japanese restaurant Sakagura East Village is holding a series of special promotional events introducing rice and taste profiles of various prefectures in Japan. Currently the "Taste of Japan" series features Nagoya Prefecture and the restaurant serves dishes using premium Koshihikari (sweet rice) and Shiroshiro (white rice). The menu will include Gohan (steamed rice), Soba (cold Soba), Gyoza (steamed dumplings), and Soba (cold Soba) topped with a variety of organic mushrooms. Sakes from the prefecture will also be served.

Location: 2112 1/2 W. 56th St. (bet. 2nd & 3rd Aves.) New York, NY 10036 | TEL: 212-579-4670 | www.sakaguraeastvillage.com

TAMAGO SKINCARE

Spring Special Offer



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Off**



Eyelash Extensions

Reg. \$120 (single) → **\$72**

3D Reg. \$150 → **\$90**



Eyeliner

Reg. \$300 → **\$180**

As an appreciation, all customers will receive a small gift from us!

Facial

Face Facial with neck and shoulder massage

30 min **\$35 - 45**

50 min **\$55 - 65**

5 sessions (50 min) **\$250 - 300**

Massage

Standard 60 min massage

15 min **\$20 -**

*Purchase 10 sessions and get one free massage

Special

All facials below include Manual Peeling
and a 10-min Standard massage

Green Tea Facial for oil skin

60 min **\$75 - 80**

5 sessions **\$350 - 375**

Aloe facial for normal to dry skin

60 min **\$80 - 85**

5 sessions **\$375 - 400**

and many more facial services!

Weekly Special

*Valid 11am to 5pm on Monday to Friday only

Massage

30 min **\$28**

45 min **\$38**

60 min **\$48**

75 min **\$60**

90 min **\$70**

120 min **\$88**

Facial

10% off

*Valid midweek only



236 East 13th Street New York, NY 10003

Tel **212-505-1599**

Please call in to make a reservation.

There will be 15% cancellation fee if you cancel on the day.

Opening Hours: Mon-Closed, Tue Sat 11:00am-8:00pm, Sun 11:00am-6:00pm

www.tamago-skincare.com





Japan VILLAGE



Izakaya Restaurant
WAKUWAKU
Sake Store
KURAICHI
Coming Soon

FOOD COURT



130 3rd Avenue, Brooklyn, NY 11232
(347) 584-4579 info@japanvillage.com

DIRECTIONS

Directions to 3rd Street
Exit 28 on Brooklyn-Queens Expwy

SUNRISE MART

Sunday – Thursday 11 am to 8 pm
Friday – Saturday 11 am to 9 pm

Follow us! @japanvillagekensington
japanvillage.com

FOOD HALL

Sunday 11 am to 8 pm
Monday – Thursday 12 pm to 6 pm
Friday 12 pm to 9 pm
Saturday 10 am to 9 pm